

Zuppa

	Cup	Bowl
Minestrone	\$6	\$8
Zuppa del Giorno	\$6	\$8

Antipasto

Polpette - Tender meatballs topped with Calandra's marinara sauce **\$12**

Rollatini di Melanzane - Eggplant, seasoned ricotta cheese, melted provolone, and a fresh plum tomato sauce; served over sautéed spinach **\$14**

Arancini - House-made rice balls stuffed with meat, peas, and cheese; served with Calandra's marinara **\$15**

Calamari Fritti - Crispy, seasoned calamari, served with a duo of Calandra's marinara (hot or sweet) and ginger sauce **\$15**

Gamberetti e Fagioli - Sautéed baby shrimp, roasted red pepper, onions, garlic, grape tomato, kalamata olives, and cannellini beans; accompanied with toasted crostini **\$15**

Mozzarella Pisa - Fresh mozzarella layered with steak tomatoes over lemon scented greens; topped with prosciutto di Parma and finished with a drizzle of aged balsamic glaze **\$15**

Polpo alla Griglia - Grilled Spanish octopus finished with a balsamic glaze over lemon scented greens; accompanied with a tomato and cucumber relish crostini **\$17**

Insalata

Insalata di Calandra - Greenhouse cucumbers, romaine, house-made garlic croutons, avocado, grape tomatoes, red onion, and feta cheese tossed in a fresh lemon vinaigrette **\$13**

Insalata di Casa - Red leaf lettuce, grape tomatoes, red onion, cucumber, and shaved carrots tossed in Calandra's house dressing **\$13**

Caprese - Fresh mozzarella and steak tomatoes served over lemon scented mesclun lettuce and finished with EVOO **\$14**

Insalata di Cesare - Crispy hearts of romaine and house-made garlic croutons tossed in our creamy Caesar dressing; topped with shaved parmigiano cheese **\$14**

Insalata di Mediterranea - Mesclun lettuce, sweet toasted walnuts, pears, and gorgonzola cheese tossed in a lemon herb vinaigrette **\$14**

Insalata di Polpo - Tender Spanish octopus, onions, garlic, peppers, and celery; finished with a fresh lemon vinaigrette **\$16**

Pizza a Legna

*Our pizza is cooked at 750 degrees
in our wood-burning stone deck oven.*

Gluten-free pizza is available for an additional \$3.

Pane Piatto di Mediterranea - Flatbread, ricotta cheese, imported dry figs, gorgonzola cheese, and parmesan cheese; topped with prosciutto di Parma and drizzled aged balsamic **\$17**

Pizza Calandra - Fresh tomato sauce, mozzarella cheese, and grated parmigiano topped with pesto drizzle **\$17**

Pizza Margherita - Fresh mozzarella, Roma tomatoes, basil, and EVOO **\$17**

Pizza dell'isola - Fresh tomato sauce, mozzarella cheese, ham, smoked bacon, and oven roasted pineapple **\$18**

Pizza di Carne - Sausage, pepperoni, meatballs, and smoked bacon **\$18**

Pizza Parmigiana - Crispy chicken, vodka sauce, basil, oregano, and fresh mozzarella **\$18**

Pasta Fatta in Casa

All of our pasta is house-made.

Gluten-free pasta is available for an additional \$4.

Cavatelli e Broccoli - Fennel sausage, fresh broccoli, grape tomatoes, EVOO, and garlic; topped with parmigiano **\$18**

Manicotti al Forno - Homemade pasta filled with seasoned ricotta and topped with Calandra's marinara; finished with fresh melted mozzarella and baked golden brown **\$18**

Pappardelle Vodka - Onions, mushrooms, grape tomatoes, and peas tossed in vodka sauce **\$18**

Penne al Forno - House-blended cheeses tossed in vodka sauce; topped with melted mozzarella and baked golden brown **\$18**

Ravioli di Spinaci - Spinach filled ravioli topped with a fresh plum tomato sauce with basil, garlic, and EVOO **\$18**

Rigatoni Bolognese - Braised meat sauce topped with seasoned ricotta cheese **\$18**

Spaghetti all'italiana - Pan seared sausage, garlic, basil, and fresh tomatoes; finished in Calandra's marinara and topped with a fried meatball **\$18**

Orecchiette - Broccoli rabe and grape tomatoes tossed in house-made pesto sauce and topped with seasoned grilled chicken **\$20**

Linguine con Vongole - Long Island little neck clams sautéed in a choice of red or white sauce with EVOO and garlic **\$21**

Lasagna - House blend of slow-braised beef and sausage layered with seasoned ricotta, basil, and mozzarella; baked until golden brown **\$26**

Panini Caldi e Freddi

All of our sandwiches are accompanied with your choice of house salad or house-made thinly sliced Italian fries.

Bella - Prosciutto di Parma, fresh mozzarella, red roasted pepper, basil, EVOO, and balsamic reduction on a Calandra's ciabatta roll **\$15**

BLT - Crispy apple smoked bacon topped with melted provolone, lettuce, tomatoes, and mayonnaise on Calandra's multigrain bread **\$15**

Calandra's Cheeseburger - House-blended burger, lettuce, tomato, red onion, and provolone cheese on a toasted Calandra's brioche roll; served with French fries **\$15**

Melanzana Fritta - Crispy eggplant, tomatoes, onions, melted fresh mozzarella, and basil; topped with pesto oil on Calandra's multigrain bread **\$15**

Pollo Griglia - Grilled chicken, sautéed broccoli rabe, sun-dried tomatoes, and melted provolone on a Calandra's brioche roll **\$15**

Pollo Milanese - Crispy chicken, house-made mozzarella, lettuce, and tomatoes on a Calandra's ciabatta roll **\$15**

Polpette alla Parmigiana - House made meatballs topped with marinara, melted fresh mozzarella, and basil on a Calandra's torpedo roll **\$15**

Tacchino - Oven-roasted turkey, tomato, and melted Swiss finished with tomato pesto on a Calandra's ciabatta roll **\$15**

Tonno Albacore - Albacore tuna tossed with scallions, celery, pickles, and Dijon mustard; finished with lemon aioli sauce on Calandra's multigrain bread **\$15**

Pesce Selvatico

We serve only wild-caught fish.

Salmone alle Erbe - Herb-cruste salmon over mesclun lettuce, tomatoes, onions, and carrots; finished with Calandra's vinaigrette **\$21**

Salmone Marrakech - Moroccan spiced grilled salmon and saffron couscous topped with a citrus glaze **\$24**

Trota alle Mandorle - Toasted almond-cruste trout accompanied with sautéed spinach and finished in a lemon butter beurre blanc **\$24**

Grouper Luciano - Pan seared grouper served with sautéed onions, peppers, green olives, and fresh basil; finished in a light white wine tomato broth **\$25**

Carne

Pollo Milanese - Crispy chicken over lemon scented tri-colored salad; topped with shaved parmigiano and a touch of truffle oil **\$16**

Pollo della Notte - Toasted almond-crust chicken in a basil and garlic marsala wine demi-glace **\$18**

Pollo Paillard - Thinly pounded chicken over sautéed spinach, broccoli rabe, asparagus, and broccoli **\$18**

Vitello Marsala - Veal scallopini, mushrooms, shallots, and sun-dried tomatoes finished in a marsala wine demi-glace **\$21**

Vitello Siciliano - Veal scallopini, olives, capers, basil, garlic, and melted fresh mozzarella finished in a light tomato white wine sauce **\$21**

Contorno

Funghi Saltati - Roasted wild mushrooms finished in herbs and EVOO **\$8**

Spinachi Aglio e Olio - Baby spinach sautéed in EVOO and garlic **\$8**

Broccoli Rabe Aglio e Olio - Tender greens sautéed in EVOO and garlic **\$12**

Risotto del Giorno - Choose from four risottos: mushroom and peas, roasted vegetables, tomato basil, or pesto **\$12**

Please inform your server of any allergy concerns.

All menu prices are subject to change based on market pricing.

Visit us online at calandrasmedgrill.com and join our mailing list to receive special offers and discounts!

Book your next event with us!

Our dining room, lobby, and elegant banquet rooms can accommodate small and medium size social functions such as rehearsal dinners, brunches, bridal and baby showers, and private parties.